

THANKSGIVING DAY FEAST AT

THURSDAY, NOVEMBER 28TH, 2019 | 12 NOON - 6 PM

HÔTEL PLAZA ATHÉNÉE

CARVING STATION

Oven Roasted Sirloin of Beef with Red Wine Demi-glace
Herb Roasted Turkey with Traditional Giblet Gravy

ENTREES

Halibut with Lemon Risotto, Dill Beurre Blanc Sauce
Butternut Squash Ravioli with Sage Brown Butter Sauce
Pan Seared Chicken with Tomato, Olives & Capers in White Wine Sauce
Omelets Available from our Arabelle Kitchen

ADDITIONS

Seafood Bar with Maine Lobster Salad, Shrimp Cocktail & Chilled Oysters
Mixed Green Salad with Cherry Tomato & Pickled Red Onion, Pumpkin Seed Vinaigrette
Selection of International and Domestic Cheese, Served with Dried Fruit and Nuts
Roasted Asparagus, Feta Cheese Finished with Lemon & Olive Oil
Jansal Valley White Cornmeal Cheese Grits
Assortment of Sliced Smoked Meats
Fresh Ciliegine Mozzarella, Heirloom Tomatoes and Fresh Basil
Arugula Salad with Dried Cherries, Gorgonzola Blue, Candied Walnuts, Raspberry Vinaigrette
Roasted Brussel Sprouts with Crispy Apple Smoked Bacon
Haricot Verts Casserole with Crispy Shallots
Bourbon Glazed Yams with Cranberry Streusel
Celery & Herb Stuffing

HOLIDAY DESSERTS

Presentation of Seasonal Cakes, Tarts and Cookies Highlighting
Classic and New Favorites for the Thanksgiving Holiday

\$149 PER PERSON+ 20% GRATUITY AND TAX

Menu subject to market availability